Bartenders' Manual

BY

THEODORE PROULX.

WITH

CHAPIN & GORE, CHICAGO.

August Goldbach

Bakery Hotel

Pittsburg Pa

Property
of
August Goldback.
31 to 33
Diamond.
City.

The Bartender's Manual

(REVISED EDITION.)

Containing many Valuable Formulas, Recipes, Etc.

COMPILED BY

THEODORE PROULX,

(WITH CHAPIN & GORE, CHICAGO.)

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AUTHOR'S PREFACE.

The present work is intended as an effort to make the occupation of a bartender a "science and an art," to keep pace with this great world of improvement, without a superfluity of words.

Having been so favorably received with my first edition of the "Bartenders' Manual," I have concluded to cast a revised edition upon the (Nights of Bar) containing a complete extract of my theory, studies, practice and experience behind the bar. I also wish to mention that it is with great pleasure that I thank the gentlemen who so kindly volunteered many new drinks, and also reminded me of many drinks which otherwise I would never have thought of.

This little work contains the whole secret of bartending. Everything is clearly and simply expressed and with as little superfluity of names or phrases as possible. There are directions for making all the fancy and popular saloon beverages known in America. Should some customer (stranger, perhaps,) chance to

give a new name to an old drink, and you do not recognize it, that is no fault of yours. But beware of those "traveled" individuals who, having heard of a "new" drink in some far-distant city, seek to try your knowledge, or it may be, to ridicule you as being behind the age. In such cases I should reply, respectfully, thus: "I have been behind the bar for twenty years and I have never heard the name of what you desire, but if you tell me how to make it I will be pleased to mix it for you." That will generally please them, for it gratifies their self-conceit, and you may perhaps gain and retain a first-class patron. Should you have been but five years in the business, be sure and tell them ten. In short, to use a slang term, "bluff" them.

WHERE BARTENDERS SPRING FROM.

But few bartenders ever entered upon the avocation of their own accord. They gradually and insensibly, as it were, drift into it through force of circumstances and without previous consideration, graduating perhaps from the position of clerk in the adjoining cigar stand, or perhaps acted as a temporary substitute while the bartender was absent or ill for a day or two, etc.; and all of a sudden, as it were, he has emerged, almost without knowing it, into a full-fledged bartender; and in nine cases out of ten he

was born and educated for a much higher sphere of life, for it is notorious that society in general looks down upon bartenders as beings of an inferior degree, while the fact is that among them can be found as fine and good men, mentally and morally, as adorn any other profession, not excepting either the pulpit or the bar.

BEARING BEHIND THE BAR.

I would like to see a neat-looking man, with his hair close cut, freshly shaven face, clothed in a white jacket or vest, with a white necktie or light-colored cravat, and a smile of greeting upon his countenance, denoting a welcome to every entering customer.

When not busy the bartender should stand erect, with folded arms, or if that becomes tiresome, walk to and fro, but always with an eye to business, being sure that no one is waiting to be served. He should keep his eyes on the front of the bar, either by watching the mirror, if his back be turned, or otherwise. He should never allow the counter to remain wet, or the bottles or decanters empty. Do not allow your place of business to become a rendezvous for your friends to converse with you upon your personal affairs, lest your employer might think that you were liable to neglect your business. When off duty it would be better to absent yourself from the place; by

so doing you will be the more respected. Read newspapers, that you may keep well posted on the topics of the day, and be able to answer readily any questions propounded you by your customers. "Never drink behind the bar" with a customer, nor in front of it either if you can by any means avoid it; it looks bad.

GRACEFULNESS.

When a bartender has reached gracefulness, he has attained to the science and art of his profession, because he must be thoroughly versed in his business if he moves with ease; he is in doubt of nothing. It is graceful to take hold of a glass with two fingers, not the whole hand. Graceful to place a glass upon the counter without slamming it down. It is graceful to place the shaker over your lemonade glass without striking it on top with your hand; by merely pressing on it, it will remain just as firmly fixed and secure.

With these few and necessarily brief remarks I shall proceed to the main object of my work, commending it to the attention and soliciting for it the patronage of those to whom it is practically addressed.

THE AUTHOR.

Latest Mode of Mixing Drinks.

Absinthe Suisette.

Take a mixing glass, put in about two teaspoonfuls of anisette, two-thirds of a jigger of absinthe; then one jigger of seltzer; stir and strain in a sour glass already cooled.

Absinthe.

No. 2. Is made like an Absinthe Suisette, omitting the anisette.

Absinthe—Plain.

No. 3. A little anisette or syrup, or sometimes not any sweetening at all, with two-thirds of a jigger of absinthe in a punch or champagne glass; fill up with ice water dripping through a glass with a hole in its bottom for that purpose. (This is the French way of preparing it.)

Absinthe Frappè.

Take a mixing glass and fill it full of bar ice; put in about two teaspoonfuls of anisette and the same quantity of absinthe which you used in the Absinthe

Suisette ; then two thirds of a jigger of seltzer ; then take another mixing glass and fill it full of ice, as you did the first ; then very dexterously place it over the other, which brings the tops of the tumblers together, the bottom of one of the glasses remaining on the counter and the other upward. You then place your thumb and forefinger around the glasses where they join, hold the glass tightly with the remainder of your hand, and turn them over opposite to what they were before. The liquid will thus run from one to the other. Perform the same operation from three to five times ; and if you are making two or more at the time, you ought to use both hands at the same time. You must then strain it into another cooled glass which you have prepared beforehand ; then, by applying each hand to the bottom of each glass, holding the glass opposite your glasses, and making a slight opening where the glasses join, the liquid will slowly escape without any of the ice ; or, we sometimes shake it with a shaker, and strain it.

Apollinaris Lemonade.

This beverage is much called for, and is made in much the same manner as an ordinary lemonade, merely using the apollinaris water in place of the ordinary water, and stir instead of shake.

Apollo Punch.

Cool a flat champagne glass. Then take a mixing glass, put in as much syrup as you would in a cobbler,

a lemon peel, fill the glass two-thirds full of ice, one and one-half jigger of sherry wine, stir with spoon; strain in the champagne glass; add fruits and float some claret on the top.

Arrack Punch.

Is made like a rum or whisky punch, substituting arrack for the other liquors.

Absinthe Cocktail.

In a mixing glass, bitters, syrup as in a regular cocktail, with a lemon peel, fill the glass two-thirds full of ice, two-thirds of a jigger of absinthe, half a jigger of water or seltzer; stir with spoon, and strain in cocktail glass.

Amaranth Cocktail.

A regular cocktail; squirt some seltzer on the top with a little powdered sugar, to make it fizz.

Ale Saugarer.

One teaspoonful of sugar, one glass of ale, nutmeg on the top.

Blue Blazer.

To make this, you will take a hot whisky glass which is to receive the hot drink, and place it in front of you on the counter. You will then take a whisky glass not quite half full of hot water, two pieces of sugar, and dissolve the sugar by stirring with a spoon; then put in a jigger of whisky, strike a match and set

fire to the whisky by a touch of the blaze to the spoon. Should it not readily ignite, it will be that the water is not warm enough or the whisky is too light. Under such circumstances, you will pour some whisky into a mixing glass already heated and set fire to the pure whisky, which will easily burn. You then pour the contents of the other into the mixing glass, and continue pouring from one to the other. When the blue blaze has heated the glass so that it becomes inconvenient to hold longer, pour it into the whisky glass, then to the hot glass that you had previously prepared, with some grated nutmeg and lemon peel.

Burnt Brandy.

Put one lump of sugar into a saucer, with one jigger of good brandy, set fire to the liquid, and when burnt sufficiently, smother the flame by covering with another saucer. Then pour into a whisky glass.

Beef Tea.

Put nearly a teaspoonful of extract of beef, some salt and pepper, together with a few drops of celery bitters; and if you have any parsley on hand it makes a great improvement, especially when chopped very fine. Fill the glass with hot water, stir thoroughly and serve with some fine ice on the side.

Brandy Float.

A pony of brandy served like a pony of whisky, and while the pony is inside the whisky glass add a

little apollinaris water or plain water to it, then raise the pony very slowly and the brandy will float on the top of the water.

Banana.

Egg and milk, shake up together with ice and strain.

Brandy Frappè.

One pony of brandy or a jigger of brandy in a mixing glass filled with fine ice, shake up well, then strain in a thin glass with half a bottle of imported ginger ale.

Baltimore Egg Nogg.

Lemonade glass, one-third of a jigger of Jamaica rum, one-third of a jigger of whisky, one-third of a jigger of sherry, two-thirds of a tablespoonful of sugar, lumps of ice, one egg filled with milk. Shake well, and strain in a large thin glass. With nutmeg, if desired.

Cocktail—Whisky.

Take a mixing glass, hold it in your left hand, take a piece of lemon peel in your right hand, press it, and put it in the glass; then add two squirts of bitters, syrup and absinthe; then put in your bar ice and one jigger of whisky; stir it with a spoon; then strain it into a cocktail glass. Some bartenders make the mistake of adding the fruits of the season. It is wrong, as a cocktail should always be served plain.

A whisky sour, on the contrary, demands all the delicacies of the time of year, such as strawberries, pineapple, orange, etc.

Champagne Cocktail.

In a thin glass, put one lump of ice nearly the size of an egg, one lemon peel and two squirts of Angostura bitters; then you take a dry whisky glass, put in it a very little powdered sugar, open the bottle of wine, pour some off in the whisky glass which contains the sugar, it will produce a beautiful foam, stir with a spoon; then hold the edge over the other glass already prepared, pour in more champagne and hold the glass in a way so that the wine will naturally run into the other glass which contains the ice and lemon peel. If the foam has a tendency to run over, remove the whisky glass and when the foam has settled fill the glass direct from the bottle; if there is more than one person prepare it in the same manner.

No. 2. Into a champagne glass put a lump of sugar, upon it squirt two or three dashes of Angostura bitters, one piece of lemon peel twisted; then pour in your champagne.

No. 3. Into a champagne glass put several drops of Angostura bitters; then take a teaspoonful of powdered sugar, drop it into the glass and instantly give a jerk to the glass while holding it in your hand, so that the sugar will stick all around the glass where you spread the bitters before receiving the sugar. You then take a towel and with your thumb wipe about

an inch of the sugar and bitters from the edge, which makes it look very inviting; then pour in the champagne.

Champagne Frappè.

Place your bottle of champagne into a pail of broken ice and coarse salt, and roll it until it is quite thick and almost frozen.

Claret Cobbler.

Take a cobbler glass, which is a tall thin glass, put in a piece of twisted lemon-peel, one and a half teaspoonfuls of syrup, then fill the glass with bar ice and fill it full of claret; stir it up with a spoon and ornament with fruit of the season. Serve with two straws.

Claret Punch.

One-eighth of a lemon in a cobbler glass, about two teaspoonfuls of syrup squeezed together with the muddler, fill the glass full of fine ice, then fill with claret, stir with spoon, dress with fruits and straws.

No. 2. Take a mixing glass, put in about two teaspoonfuls of lemon-juice. (Some bars keep a bottle of the juice already prepared, in order to save the time squeezing the lemons for each drink. I therefore use the term of teaspoonfuls instead of a half or a quarter of a lemon, etc.) Put in about two teaspoonfuls of syrup, one and a half jiggers of claret, then fill glass full with bar ice. Now fill another mixing glass with

ice, and place one upon the other (the same as directed in Absinthe Frappé); turn them over three or four times; then strain into a punch prepared with fruit.

No. 3. Take a mixing glass; put in the same amount of lemon-syrup and claret; fill the glass two-thirds full of bar ice; stir with a spoon and strain in a punch glass with fruits.

Claret and Ice.

Take a glass that you generally use for strained punch; put in two or three pieces of ice; fill the glass with claret. Should your customer call for claret, sugar and ice, you have only to add the sugar.

Claret Wine.

Claret wine is served in a stem glass nearly twice the size of a sherry glass.

Chocolate Punch.

Use a soda glass; put in the yolk of an egg, some lumps of ice—the same as you would for a milk punch or a seltzer lemonade; add half a spoonful of sugar, half a jigger of whisky, and the same amount of blackberry brandy; fill it up with milk, shake it well, and strain into a dry glass, with nutmeg if desired.

Chartreuse.

Chartreuse is a most delicious cordial. There are two or more kinds, viz.: the green and the yellow.

It should be served delicately in a pony glass, with a glass of water on the side, and the pony glass should be set upon the bottom of a whisky glass—that is, a whisky glass turned upside down.

N. B.—All other cordials should be served in the same manner.

Champagne Bowl Punch.

For one gallon about one dozen of lumps of sugar, one jigger of maraschino and one of curacoa, 3 quarts of champagne and one of apollinaris water; the champagne and apollinaris must be excessively cold before preparing this as no ice should be used in it; add sliced oranges, pine apple, berries, etc., floating on top. (For this excellent receipt I am indebted to Mr. Harry Stiles, for 16 years with Chapin & Gore.)

Curacoa Punch.

In a cobbler glass a little syrup, lemon juice as in a sour, about half pony of curacoa, one jigger of brandy, a dash of Jamaica rum, fill with fine ice, stir well with a spoon, and decorate with fruits and two straws.

Cincinnati or Dutch Cocktail.

Pop and beer.

Chocolate Cocktail.

In a mixing glass a little curacoa, the yolk of an egg, one jigger of brandy, lumps of ice; shake up and strain in a stem champagne glass.

Claret Cup.

For one gallon, the juice of one dozen of lemons, one pound of sugar, one jigger of maraschino, one jigger of curacoa, one gallon of claret wine; stir well until the sugar is all dissolved; put in a punch bowl with one big chunk of ice, with all kinds of fruits sliced and floating on top.

Champagne Flip.

For one gallon of flip it requires eighteen eggs, one pound of sugar, one pint of Medford rum, one pint of brandy, one quart of milk and two quarts of champagne. It is prepared thus: take the white of six eggs and beat it very hard. Then beat the balance of the eggs, the yolk and white together, until they are very light, add the sugar and stir well, then add the liquors, stirring it thoroughly; on the top spread the white of the eggs. Then with the help of a cornucopia filled with colored sands and a small opening at the end, you can write the motto "Merry Christmas," or "Happy New Year," which ever is appropriate. For two or more gallons the bartender can guide himself by the estimate of one gallon.

Durkees.

Are made the same as a John Collins with the exception that you use Jamaica rum instead of Tom gin and a flavor of curacoa is added to a Durkee.

Egg Nogg.

Use a soda glass and break into it an egg; put in two or three lumps of ice (bar ice is too fine and dissolves too rapidly for this style of drink), add a light tablespoonful of sugar, half a jigger of whisky, and one-half a jigger of rum, and fill up with milk; shake well and strain into a dry glass in the winter and a cooled glass in summer.

Egg Flip or Sherry Flip.

Use for this a mixing glass. Break in an egg, with some lumps of ice; add half a tablespoonful of sugar and one jigger of sherry wine; shake well and strain in a stem champagne glass; flavor with nutmeg if your customer desires it.

X. L. C. R. or Excelsior.

Take a cobbler glass; put in a piece of twisted lemon-peel; sweeten with syrup as you would a cobbler; then fill the glass with ice; then fill glass half full with Rhine wine, and stir with a spoon. Now take the spoon and place the outside against the inside of the glass, and pour in slowly some claret wine until full. The claret will remain upon the surface of the Rhine wine, and thus give a very nice effect to the beverage. Decorate with fruit and serve with straws.

Egg Nogg—Bowl.

Is made exactly the same as a Champagne Flip, substituting milk for the champagne.

Frozen Punch.

Use two mixing glasses, and fill both with bar ice; put in one glass as much syrup and lemon juice as you would in making a claret punch; add a jigger of whisky; place one glass over the other as explained in Absinthe Frappés; strain similarly into a punch glass and decorate with fruit, etc.; or you may use one-quarter or one-half of a lemon, squeezed, if you are not using lemon juice.

Golden Fizz.

Take the yolk of an egg; separate from the white, which is done by breaking it upon the side and holding the two shells together; allow the white to escape, while retaining the yolk in one portion of the shell; put the yolk into a mixing glass; add one-half tablespoonful of sugar, the amount of lemon juice you would for a whisky sour, one jigger of Tom gin; fill two-thirds full with bar ice; shake it well, and strain in another glass; then fill it up with seltzer.

Gin Cocktail.

A gin cocktail is made precisely in the same manner as a whisky cocktail, except that gin is substituted for whisky.

Gin Punch.

Gin punch is made in the same way as a whisky or claret punch, merely using gin in place of the other liquors.

Gin Sling.

In making a gin sling use a whisky glass, and put in a little sugar, and some grated nutmeg placed in the bottom of the glass.

Gin Fizz.

In a mixing glass. Put in as much lemon as you would in a punch, one-half a tablespoonful of sugar, squeeze well, few lumps of ice, one jigger of Tom gin, shake well, and strain in a punch glass and fill with seltzer.

Gin Puff.

In a lemonade glass; the white of an egg, sugar as you use in a milk punch, one jigger of Tom gin, lumps of ice, fill up with milk and shake well; then strain in a large thin glass.

Golden Slipper.

In a bell shaped Pousse Café glass, yellow chartreuse, the yolk of an egg, filled with Kirsch Wasser. They sometimes burn it like a Pousse Café.

How to Serve Champagne.

Should you have some small napkins about six or eight inches square you will place one before each of your customers, neatly folded. Place the champagne glasses in front of you upon the counter, as many as the party may require. Now get your bottle of wine and wipe it dry, as it has been on the ice. Cut the

wires and strings with the nippers, and leave no strings around the cork; cut as close as you can in order to make it look neat. Fold an ordinary napkin to about three or four inches wide, leaving it at its full length; then take your bottle of wine and roll it up in the napkin. You will hold the bottle in your right hand, and with your left proceed to twist and draw the cork. Having previously provided yourself with a small napkin, you will immediately, upon removing the cork, wipe the mouth of the bottle to remove any particles of cork that might still adhere. You will then pour a little wine into the glass of the customer who ordered the bottle; then fill all the other glasses and back to the first until they are all full set. (But in a place where they do an extensive business, I should only wipe the bottle and cool the glasses.)

Half and Half or 'Alf and 'Alf.

This beverage is composed of one-half ale and the other half of porter.

Hot Whisky.

Take one lump of sugar, dissolve it with a little hot water, add a lemon peel, twisted; fill your glass one-half full of hot water, and add one jigger of whisky; flavor with nutmeg, if desired.

Honey and Whisky.

Honey and whisky, or maple syrup, rock candy syrup, molasses with rum or whisky, are all served in

the same way, about half a teaspoonful of the syrup to each.

Hot Scotch.

Hot Scotch, Hot Irish, and all other kinds of hot drinks, are made in the same way as a Blue Blazer, or the plain way, which I explained in the receipt entitled "Hot Whisky." But a Hot Sherry, Claret, Rhine, and all other still wines, must be made the plain way, as they will not burn.

Hot Spiced Rum.

This drink is made in the same way as a Blue Blazer, or any plain hot drink, according to taste, and rum in place of the other liquors, and you put three or four cloves upon the top. Some people use a little piece of butter also, but it gives to the drink such a greasy appearance that I cannot consistently recommend it.

Hot Peppermint.

In a hot drink glass, one to two teaspoonfuls of peppermint and two lumps of sugar. Then fill the glass two-thirds with hot water. Hot Jamaica Ginger is served the same way.

Hot Menthe.

One pony of peppermint cordial in a hot drink glass, then fill two-thirds full of hot water, add one lump of sugar.

Hot Sling.

Is like any other hot drink, without the lemon peel.

Gen. Harrison Egg Nogg.

One egg in a glass of cider.

Hari-Kari.

A whisky sour, strain in a punch glass, and fill with apollinaris or seltzer water.

Hot Apple Toddy.

In a hot drink glass, two lumps of sugar, one-third the glass of hot water, half a baked apple, one jigger of apple brandy, and nutmeg on the top.

Jersey Cocktail.

In a mixing glass, a few lumps of ice, a lemon peel, bitters and syrup about twice as much as in a regular cocktail, two jiggers of cider, strain in a punch glass with a slice of orange.

Jim Gore Punch.

In one of those thick-bottom Southern toddy glasses about the juice of one-fourth of a lemon, syrup as you would for any other punch, some big chunks of ice, one jigger of whisky, stir up with a spoon and leave the spoon in the glass.

John Collins.

Cool a thin glass; in a mixing glass, put in half of a nice fresh lemon, two-thirds of a tablespoonful of sugar, squeeze it well; a few lumps of ice, one jigger of Tom gin, stir the contents very well with a spoon, strain in the other glass with half a bottle of Delatour soda; see that the peel is on the lemon. This is, beyond doubt, the best way to make a Collins in the world.

Knickerbocker.

In a cobbler glass, syrup and lemon juice as in a punch, one slice of orange and one of pineapple, one-half pony of curacoa, one jigger of St. Croix rum, fill with ice and straws.

Kirsch.

Is sometimes served with a lump of sugar in the pony glass, as it is a very dry cordial.

Langtry Punch.

Two lumps of sugar dissolved in a little water, one quarter of a lemon crushed with the sugar, some fine ice, one-third of jigger of Jamaica rum and two-thirds of whisky; stir up with a spoon, strain in a bowl or stem champagne glass, fruits of the season and float some claret on the top.

Mint Julep.

Use a cobbler glass. Put in a little syrup, as you would in a cobbler; lemon peel; add two or three

sprigs of mint; fill glass full of bar ice, then one jigger of whisky; stir with spoon; then fill the glass again with bar ice so that it may be brim full of ice, add about three more sprigs of mint stuck on top near the edge of the glass; decorate with fruits.

Milk or Cream Punch.

For either of the above use a soda glass, some lumps of ice, half tablespoonful of sugar, half jigger of whisky, and one-half of Medford rum; then fill it with milk or cream, whichever your customer may call for. Strain it in another glass, and sprinkle nutmeg on the top if desired. Sometimes people like to drink it with straws. A bottle of half rum and half brandy or whisky should be prepared for that sort of drinks.

Milk Lemonade.

This is made in the same manner as any other plain lemonade, substituting milk in place of water, with a little more sugar to prevent it from curdling.

Maraschino and Brandy.

Take a pony glass and fill it half full of the maraschino, and then very slowly and carefully fill it up with brandy. If this is done with care, the brandy will not mix, but remain on the top of the maraschino, which is the intention. Serve on the top of a whisky glass.

Manhattan Cocktail.

This is made in the same way as any other cocktail, except that you will use one-half vermouth and the other half whisky, in the place of using all whisky, omitting absinthe.

Martini Cocktail.

Is half Tom gin and half vermouth made like any other cocktail; no absinthe.

Metropolitan Cocktail.

The ingredient of a regular cocktail and half a jigger of vermouth and half brandy, made the same way as a regular cocktail.

Old-fashioned Cocktail.

Take one-half lump of sugar, and dissolve it with water in a bar or whisky glass, which have the same meaning; then pour out the water; add a little bitters, syrup and absinthe as you would to any other cocktail; twist a piece of lemon-peel; drop in two or three pieces of ice, one jigger of whisky; stir with a spoon, and strain into another whisky glass.

No. 2. Prepared like the old-fashion No. 1, with the exception that you use one chunk of ice only and leave it in the glass instead of strain it.

Port Flip.

Port Flip is made in the same manner as an Egg or a Sherry Flip, using port wine in place of sherry, etc.

Pony of Whisky.

Fill a pony glass of whisky, then place over it a whisky glass upside down; while holding both together, turn the whisky glass on its bottom containing the pony upside down; water on the side.

ANOTHER METHOD.—Place your pony glass upon the edge of the counter and fill it; then cover it with a whisky glass turned upside down; then, with your fore and index fingers placed upon the top and thumb underneath, turn the glasses over and serve. Should you wish to have it cold, while holding as I have said, with the scoop throw in some ice, filling up the glass all around the pony, which contains the liquor; and after a brief space, or when your customer is ready to drink, hold it again in the same position; then reverse it and the ice will fall out, leaving, of course, the liquor undisturbed.

Pousse Cafè.

In a Pousse Café glass put in one-fourth anisette, one-fourth curacoa, one-fourth yellow chartreuse and one-fourth brandy.

Modern.

No. 2. One-fourth maraschino, one-fourth peppermint cordial, one-fourth abricotine and one-fourth brandy. The contrast of these colors is beautiful. These Pousse Cafés are all prepared as explained in Pousse Café No. 3.

No. 3. This drink must be mixed with great care, in order that each cordial may show separately when placed before the customer. A Pousse Café is a drink consisting of six different cordials, more or less. It is made in a Pousse Café glass, or sherry glass of an oval shape. You must first commence with maraschino, and you will have to use your judgment as to the quantity you will require to make the stripes of an equal width. Then comes curacoa; then yellow chartreuse, to be followed successively by green chartreuse, Benedictine and brandy. When you have these cordials, carefully place one on the top of the other by pouring them on the end of a spoon and sliding it on the side of the glass so that it will fall slowly upon the other and not mix. You then start the fire to it, and let it burn about thirty seconds; then place over it a large glass and it will smother the flame. Now, with a small pair of silver prongs, take a good sized piece of ice and cool the edge of the glass. Serve with one napkin underneath and one on the right-hand side of the customer.

Pousse L'Amour.

Take a Pousse Café glass; put in about one-third of a maraschino, the yolk of one egg, fill up with brandy, and burn like a Pousse Cafe. Sometimes we do not burn it.

Phœnix Cocktail.

This is made with one jigger of Old Tom gin, a few drops of Benedictine, a few drops of orange

bitters. It is prepared in the same manner as a regular cocktail.

Plain Lemonade.

One whole lemon peeled and cut in two, put in a lemonade glass, one full tablespoon of sugar, squeeze well with muddler, fill half full with fine ice, then fill full with water. Shake well and strain it, unless told not to.

Puritan Cooler.

In the largest size of thin glass; one chunk of ice, one jigger of whisky and a bottle of imported ginger ale, with a little orange juice.

Perry Oyster.

Break in a whisky glass one egg, add salt, pepper and vinegar, and then you have an artificial oyster.

Plymouth Cocktail.

A regular cocktail made out of Plymouth gin.

The Prohibition.

Is made of one egg, a little lemon juice, one glass of cider; shake up in the ice and strain; with a little nutmeg, if desired.

Port Wine Sangaree.

Put in a mixing glass a teaspoonful of sugar, fill up two-thirds with fine ice, one jigger of port wine,

shake well, strain in a stem champagne glass with nutmeg on the top.

Porter Sangaree.

One big lump of ice, a little sugar, fill with porter, nutmeg on the top, then remove the ice. Sometimes we omit the ice.

Roman Punch.

Use a cobbler glass, and as much syrup as you would for a cobbler, a little curacoa, some lemon juice; then fill it up with bar ice, half a jigger of Jamaica rum, and a half jigger of whisky; stir with a spoon, dress it with fruit, and serve with a straw.

Reed's Stomach Bitters.

These bitters are now served in a sherry glass.

Rum Punch.

Rum Punch is made in the same way as a whisky punch, except that rum is used instead of whisky.

Rums, Etc.

Rums, Brandies, Whiskies, Gins, etc., plain, are all served in the ordinary bar glasses with water on the side.

Rock and Rye.

Rock candy syrup in a whisky glass, and let the customer help himself with rye.

Rum Puff.

Same as Gin Puff, except to substitute Medford rum for gin.

Seventh Regiment Punch.

In a cobbler glass, syrup and lemon as in a whisky punch, one-half a jigger of brandy, fill with ice; one jigger of Catawba, dash of Jamaica rum; stir well; decorate with fruits and straws.

Rum Punch—Bowl.

For one gallon of punch; two quarts of Medford rum, two quarts of water, a wine glass full of maraschino, one pound of sugar, the juice of one dozen lemons, one-fourth pint of pineapple juice; stir until the sugar is dissolved; add one big chunk of ice and fruits on the top.

Royal Cocktail.

Take a bowl champagne glass, put in a few drops of pepsin or peychaud bitters; add about one-half teaspoonful of pulverized sugar, then fill your glass half full with seltzer; then, with the pinchers, take a good size lump of ice, hold it above your glass with your left hand, whilst with the right you pour on the top of the ice a jigger of vermouth which you had previously measured in another glass. This makes a fine appearing drink, and the making of it is very attractive to young thoroughbreds.

Ramson Cooler.

Take a thin glass and cool it, while you are carefully cutting the rind from a whole lemon into an unbroken string, then empty the glass. With your left hand take the end of the lemon-peel string, then let the other extremity into the glass, lower the other end until you have about half of it into the glass, then put in the center one well-shaped lump of ice near the size of an egg, let the balance of the peel fall over it. If you do that dexterously, it will have the appearance of a snake. Add one jigger of Tom gin and half a bottle of Delatour soda. It makes an excellent cooling drink.

Seltzer Water.

Seltzer, and all other mineral waters, are served in a punch, or modern champagne glass.

Sauterne Sangaree.

This is made similar to a Port Wine Sangaree, sauterne being substituted for the Port.

St. Croix Rum Punch.

The same mode of making as any other punch, substituting St. Croix rum in place of other liquors.

Sherry Flip.

This is made in precisely the same way as an Egg Flip.

Silver Fizz.

The only change in making from Golden Fizz is the using of the white of the egg in place of the yolk.

No. 2. To substitute rum for Tom gin.

Shandy Gaff.

This drink is made of half ale and half ginger ale.

Soda Lemonade.

Precisely the same as plain lemonade, using soda pop in place of water. Sometimes Delatour soda.

Sling.

Whisky Sling is: A little sugar and nutmeg in a whisky glass, and allowing your customer to pour out the liquor for himself. All other slings, such as brandies, gins, etc., are served in the same style.

Sherry and Bitters.

Take your sherry glass and squirt into it some bitters; roll the glass to the right and left while holding it between your fingers, thus allowing the amount of bitters that does not adhere to the glass to fall out, as what remains will be sufficient. Then fill the glass with sherry.

Sherry and Ice.

Put a few lumps of ice in a sour glass and fill it up with sherry wine.

Steinway Punch.

A punch glass with fruit and water on the side ; then take a mixing glass, put in the one-quarter of a lemon, two lumps of sugar, about a jigger and a half of apollinaris water, squeeze the whole together, then fill the glass half full of ice, one jigger of whisky, stir and strain in the prepared glass.

Sour Whisky.

Sour Whisky is made with a little lemon-juice in a bar glass, and the customer pours out his own liquor. Serve with water on the side.

Soda Cocktail.

This is made in an ale glass, which is a tall and thin glass. Put in a piece of lemon peel, a little bitters, teaspoonful of sugar, one bottle of soda pop; stir to make a fizz.

Stew.

Is a hot drink of any kind. It is made by adding a piece of butter to it and some spices. A hot claret made this way makes a very pleasant drink.

Silver Sour and Golden Sour.

Is made like a Silver Fizz or Golden Fizz without the seltzer.

Soda Nectar.

In a soda glass the juice of half a lemon, one-half tablespoonful of sugar and a teaspoonful of

bi-carbonate soda; filled with Seltzer. Stir with a spoon.

Split.

Is a pony of fine whisky or brandy and placed a whisky glass over as explained in how to serve a pony brandy; while the pony stands upside down inside of the whisky glass, pour in its side some seltzer, apollinaris or plain water, whatever is desired, then carefully raise the pony glass and the brandy or whisky will float on the top.

Soft Toddy.

Some sugar crushed with two pieces of lemon-peel, one jigger of whisky and squirt some champagne on the top, if kept on draught.

Swedish Punch.

Is a cordial and two-thirds of a sherry glass is generally an order.

Sea Foam.

Half milk and half seltzer.

Sam Ward.

A sherry glass full of fine ice, a lemon peel fitting the inside of the rim of the glass, then fill it with yellow chartreuse.

Snow Ball.

Take a thin glass, fill it full of fine ice to cool it; then take a mixing glass put in a little lemon juice,

about a teaspoonful of sugar, a pony of fine old brandy, the white of an egg, a few lumps of ice, shake well; then strain in the cooled glass. Add half a bottle of imported ginger ale and stir up with a spoon.

Tom and Jerry.

Take as many eggs as you think your business requires, break the whole of them in the egg-beater and beat until it becomes very light, then add powdered sugar to thicken to a batter.

2. When serving put in a Tom and Jerry cup about one tablespoonful of the batter, one-half jigger of Medford rum and one-half jigger of whisky or brandy and fill with hot water; stir well and nutmeg on the top.

Toddy—Old-fashioned.

One lump of sugar dissolved in a little water in a regular (old fashioned toddy) glass, which is used very much in the South, especially New Orleans and Louisville. It has a thick bottom. Add two-thirds full of lumps of ice, one jigger of whisky, stir up with a spoon and leave the spoon in it.

Toboggan.

Made in a hot drink glass. About two teaspoonfuls of New Orleans molasses, one jigger of Jamaica rum, fill up with hot water, serve with a little nutmeg on the top.

Turf Cocktail.

This is made in the same way as a Manhattan Cocktail, except using Old Tom Gin and vermouth, instead of whisky and vermouth, omitting absinthe.

Velvet.

Velvet is composed of a pint of champagne and a pint of Dublin Stout. This is the smallest amount; but should the party consist of more than five or six persons, why you should use double the amount of each. Put half of each in glasses.

Plain Toddy.

A little cut sugar and water in a bar glass, and the customer pours his own liquor.

Whisky Toddy—Modern Way.

Take a mixing glass and put in syrup as you would a cocktail; some bar ice; one jigger of whisky. Strain it in a stem champagne glass and serve with a little nutmeg on top.

Whisky Smash.

Take a hollow stem glass, thrust in its opening a sprig of mint, then fill with fine ice all around it. Then in a mixing glass put syrup as you would in a sour, a teaspoonful of water, about three sprigs of mint slightly mashed with the muddler, fill two-thirds with fine ice, one jigger of whisky; stir well and strain and add fruits.

Whisky Crusta.

In a mixing glass, some syrup as you would use in a cocktail, a flavor of maraschino, one jigger of whisky; fill two-thirds with bar ice; stir with a spoon. Then take a cooled sour glass, rub a piece of lemon on its edge and dip it lightly in the powdered sugar, thus it will be frosted. Then put in the glass the peel of a half a lemon prepared as in a "Ramson Cooler." Strain and add fruits.

All other Crustas are made the same way with the exception of their respective liquors which they call for.

White Lyon.

In a cobbler glass, syrup and lemon juice as in a punch; about half a pony of curacoa, one jigger of St. Croix rum, fill with ice, straws and fruits.

Whisky Fix.

To make like an unstrained whisky punch.

Whisky Sour.

Cool the sour glass, with water on the side. In a mixing glass one-quarter of a lemon, a teaspoonful of syrup, squeeze the contents together, fill the glass two-thirds with fine ice, add one jigger of whisky, stir with cocktail spoon and strain in sour glass with fruit.

No. 2. Prepare your sour glass with fruit and a little pineapple juice. Sometimes you might frost the edge of the glass with sugar; it is a little old-fashioned,

still some people are fond of it. Take your mixing glass, put in at least two teaspoonfuls of lemon juice; fill glass two-thirds full of bar ice, syrup accordingly. There are some persons who like the flavor of Benedictine or curacoa in it; if so, add a little. Now one jigger of good whisky (no mixing whisky); stir with spoon, and strain into a glass which you already had prepared. This is acknowledged to be the nicest sour on record.

Whisky Punch—Plain.

Prepare your punch glass. Take a mixing glass, and put in a little more lemon than you did in the sour; also a little more syrup, two-thirds full of ice; add a jigger of whisky and about two-thirds of a jigger of water. Stir with a spoon and strain into a punch glass; water on the side.

Whisky Punch—Unstrained.

Take a cobbler glass; put in as much syrup and lemon as you would in a regular whisky punch; fill it full of bar ice, one jigger of whisky; stir with a spoon. Place some fruits on top and serve with straws.

Whisky and Mint.

Take a few sprigs of mint add a little sugar and water, mash them together with the muddler. The customer pours his own liquor.

Whisky and Tansy.

This is served the same as the preceding, using tansy in place of the mint.

MEDICINAL DRINKS.

For Headache.

An absinthe suisette, or a teaspoonful of bi-carbonate of soda and seltzer water. A soda cocktail is also recommended.

For Stomach-ache.

Some French brandy, with plenty of Jamaica ginger or peppermint.

For Diarrhœa.

Take a whisky glass; put in a piece of lemon-peel twisted; considerable amount of nutmeg, and also Jamaica ginger, half jigger of blackberry brandy, half port wine and half brandy, with good deal of sugar.

To Sober Up On.

A soda cocktail, or some lemon juice and seltzer water.

Morning After Being Inebriated.

A cocktail made with a considerable amount of absinthe. This is to steady the nerves; or an absinthe, or Collins.

To Retain the First Morning Drink.

A piece of lemon with some salt upon it.

An Appetizer.

Sherry and bitters, or one-third orange bitters and two-thirds of sherry, or a vermouth cocktail, or plain vermouth.

For a Cold.

Rum and molasses; rock candy syrup and rye whisky; maple or honey syrup with whisky or rum.

For a Sour Stomach.

One teaspoonful of bi-carbonate of soda and seltzer or vichy.

For Hiccough.

Press your upper lip with your finger firmly, or half a teaspoonful of powdered sugar, or drink cold water slowly.

HINTS AND REMARKS.

When you take hold of a bottle, grasp it by the middle and not around the neck, as that gives an appearance of awkwardness.

After a rush of custom, take a towel in each hand to wipe the counter. By so doing you save half your time.

Use judgment in everything you do or say, as it is the secret of popularity behind the bar. For instance, two gentlemen enter and call for cocktails. Now you know that one of them desires but little sweetening. while the other likes more. Now your business is, as far as possible, to please both. That is judgment. Again you will find some customers who appreciate a smile from you, or a "How do you do?" or a remark about the state of weather, while another does not care to be spoken to at all; he wants his drink, is willing to pay for it, and then departs. To discriminate between these different classes, and to treat them accordingly, is judgment.

Do not be afraid to use both hands whenever you have an opportunity.

Whenever you make a mixed drink of any kind, always prepare, in advance, the glass which is to receive it.

When you make a mixed drink, avoid as far as possible, spilling water or ice upon the bar counter.

Never give a man any more drink when it is perceptible to you and others that he has already had enough. There is nothing to be gained by it in the end.

When using two or more different kinds of liquor for mixed drinks, put each bottle back in its respective place before finishing the drink, and do the same with the jigger, spoon, nutmeg box, etc.; otherwise you will find them in your way should a rush come in suddenly.

Some bartenders have heard that there was bitter syrup, or absinthe, or Curacoa, Benedictine, etc., in a cocktail. Well, they will take hold of the bitter bottle and squirt and squirt, then they do as much with the other ingredients ; one squirt of each is sufficient. A cocktail needs to be flavored only, not substitute the ingredients for the liquors.

When serving sherry and egg, pour a little sherry in the glass which is to receive your sherry and egg, and a little in a whisky glass into which you break the egg first in case you should chance on a bad one, and it prevents the egg from sticking to the glass ; it makes it easier to wash, and it looks more finished.

When a man calls for some fine old brandy and sugar, take a lump of sugar, cut it in half with the nippers ; with a little water crush it. To use that powdered sugar with that fine brandy reminds me of a man with a silk hat and a $1.50-pair of shoes.

A treat, at the proper time and to the right party, has a wonderful influence. I have traced the times where it has brought back five hundred per cent. the same day.

Pony brandy and whisky should always be tipped over. I mean by that, after the liquor is poured into the pony glass bring the inside bottom of the whisky glass with the top of the pony, then turn it over, because nine times out of ten they add water to it.

Absinthe should not be used in a drink where vermouth is used.

When serving a hot lemonade, put a glass of fine ice on the side with a spoon.

Water should be given on the side of almost everything except claret, Rhine wine, etc.

CLARET ON THE TOP.

Claret on the top of a lemonade or a whisky sour, etc.: Hold a cocktail spoon floating on the liquid, then pour the claret slowly and it will spread itself over the drink and float.

To give a napkin with every drink would be almost too much of a good thing, but with every milk drink and egg drink and Tom and Jerry, it is essential.

ON THE SIDE.

When serving apollinaris, Waukesha, or ginger ale, etc., on the side, do not fill the glass; half, or two-thirds full will suffice, and save ten per cent.

OPENING POP.

When opening a bottle of pop, instead of striking it under the top of the counter, hold it in your left hand and with the end of the muddler in your right hit the patent wire cork; it will make less noise and give more satisfaction.

When straining a cocktail and sour, while holding the glass in your left and the mixing glass with its contents in your right, pour it out with as high a distance and as artistically as you can, so as to make a distinction from other drinks and to remix the slight amount of water which the ice has made.

LEMONADE.

As to the apollinaris, I would recommend to fill the glass only half full of apollinaris at first; stir it up and give vent to the fizz. Then fill it full of apollinaris, stir again. Thus you will not spill any on the bar. While you have the strainer over the glass and about to strain it, tip the glass slightly so that when you place your forefinger to retain the strainer on the top you will spare yourself from touching the liquid, and you will please any close-observing customer.

When a party of gentlemen approach the bar I do not think it proper to draw their attention shouid they be busy talking, by saying, "What's yours?" I think it would be more proper to do something else for a minute or so, or wait until they are ready to order.

Hot drinks do not require a full jigger of liquor, as in a cocktail or a sour, because the hot water draws its strength to a great extent. So, by having a jigger made one-fifth or one-fourth smaller than the regular size, you will save ten per cent. There, you will unconsciously, if you have a fair trade, save for your employer during one year a good suit of clothes, or a seal-skin sacque for his wife. On many other occasions you can use the pony jigger, for instance, when they call for a light cocktail, sour, etc.

A CARD.

Every six months, hereafter, I shall issue a circular containing the latest drinks since the publication of this book, and a general criticism on bar-tending.

To accomplish this task, I shall immediately open correspondence with leading bar-tenders of other big cities of America. I also inform inventors of new drinks, who will be so kind as to forward their receipts, that their names will appear in the circular. The above circular will be forwarded on receipt of twenty cents to any address.

HOW TO SERVE BASS' AND SCOTCH ALES.

Many bartenders know exactly how to serve Bass' ale in bottles. But there are many more who do not know how, and there are some who know how but will not take the trouble to serve it right. Bass' ale should be handled with care; when taken from the ice box it should be held in a way that the movement of your steps will not disturb the settlement in the bottom; and when driving the corkscrew into the cork hold it tightly with the left hand so as not to allow the motion of the right, while driving the corkscrew, to shake the bottle. Then pour it out slowly. Scotch ale should be served the same way and even with more care.

When mixing milk punch, egg nogg, sherry flip, etc.: when you put the sugar in the glass, put in a little water to dissolve the sugar first and stir with a spoon, then proceed with your drink.

There are two different styles of Pousse Cafe glasses: the oval shaped and the ale glass shape; the latter is exactly like the stem ale glass, but only the size of a pony.

When a party of two or more are drinking and one of them calls for a fizz, either silver or plain, mix it, with the exception of the seltzer, which you should only add when everybody else is served so they can drink all at the same time, and he will drink his fizz while it is foaming.

Authors of "Bartenders' Guides" may direct the way of mixing drinks with a teaspoonful of this and squirt of that, but good sound 18 karat judgment will come nearer the right direction than all the ideas we can give you.

Never trust a man for more than one round of drinks, with but very few exceptions.

The Angostura and Reed's cocktail bitters are the best bitters for cocktails.

TO CLEAN THE COPPER.

Take Easman & Brothers' kitchen crystal soap. Shave some of it with a knife all over the copper. Then sprinkle some water over it and with a scrubing brush rub it very thoroughly, wipe it dry with some towels. I think it is the best and most harmless polish used.

TO CLEAN THE MIRROR.

A wine glass full of ammonia to three quarts of water. Then take three clean towels, dip one in the preparation, wring it a little and wet the mirror, and with another towel give it one wipe, and with the third dry it thoroughly.

NOTE.

This little work is nothing more nor less than an explanation of the modern way of mixing drinks in first-class style only.

It does not contain one hundred toasts, suitable to all occasions, nor does it include a hundred recipes for the manufacture of different liquors, as do some works of the kind, because any such matter is foreign to the subject, and can be of no possible account to the bartender in his avocation.

A compounder of drinks behind the bar is not supposed to manufacture his own liquors in the cellar of his employer's establishment.

A first-class bartender belongs to a first-class bar, and bars of that kind are accustomed to purchase their stock from the most responsible wholesale and importing houses, and where the ages of their liquors, which invariably run from three to ten years, is safely guaranteed.

It is to the bartenders of this class of houses only that I refer this work.

THEO. PROULX.

(Pronounced Prew.)

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